

## AGUSTI TORELLÓ MATA BRUT RESERVA



Agustí Torelló Mata's cava winery is in Sant Sadurní d'Anoia, the capital of cava and the heart of the Penedès region. Located in the central coastal area of Catalonia, this region lies very close to the Mediterranean Sea. Agustí Torelló Mata evaluated and selected the best land in each subregion in order to obtain the maximum expression, quality and personality from the local varieties. The wines are rich and complex, with a fine, consistent bead of elegant bubbles and layers of nuanced flavours that are the hallmark of the most memorable sparkling wines. They are a symphony of tastes and sensations, an illustration of the authenticity of hand-crafted artisanal wines.

### VITICULTURE

Agustí Torelló Mata's cava winery is in Sant Sadurní d'Anoia, the capital of cava and the heart of the Penedès region. Located in the central coastal area of Catalonia, this region lies very close to the Mediterranean Sea. The unique identity of el Penedès is made up of small subregions or subzones. Agustí Torelló Mata evaluated and selected the best land in each subregion in order to obtain the maximum expression, quality and personality from the local varieties.



### VINIFICATION

The grapes are hand harvested, then under go a soft pressing and in small casks, each parcel variety is separately vinified to customizing each of the wines with the process. Wines age for three months in our wine casks, at controlled temperature. Second fermentation in the bottle. Minimum aging 24 months. Method Traditionale.



## SKU: 755666

Region	Penedès, Spain
Classification	D.O. Cava
Vintage	2019
Grapes	Macabeu 39%, Xarel·lo 23% and Parellada 38%
Soil Composition	Gravel and calcrete
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Each parcel variety is separately vinified
Alcohol	11.5 %
Residual Sugar	4.10 g/l
PH	2.88 g/l
TA	6 g/l
Free SO2	18 mg/l
Total SO2:	80 mg/l

## TASTING NOTES

Light straw colour with green hues. Slow-evolving fine and persistent bubbles with good bead formation. In the nose clean and very fruity with an apple touch and caramel notes against a mint and balmy background of fresh herbs. The finish is elegant and balanced, fruity and fresh with ripe apple and syrup notes.

## PAIRING SUGGESTION

Ideal as an aperitif. Goes well with fish, seafood cream soup, white meat, goat cheese, and desserts.